Christmas Greetings 1953

Home
Service
Department

Michigan Consolidated Gas Company

Detroit District

Christmas - the most universally known and celebrated day of the year. It is not only a day, it is an entire season. More than this, Christmas is a feeling of peace and good will, neighborliness, and the desire to do good things for all people.

Many images come to all of us when we hear this one single word, Christmas. However, if we put them all together, the main ones would include: A Christmas Eve service at Church where hymns are sung in celebration of the birth of Christ; trimming the Christmas tree with all of the family to help; gifts, not given for what we will receive in return, but for the love of giving; sending cards and messages to old friends and new; Santa Claus in a bright red suit, a long white beard and a jolly old laugh; and finally the traditional Christmas dinner with all the goodies that Mom has been preparing for weeks so that no one will be disappointed at the Christmas feast.

It is this last phase with which we are going to concern ourselves now because all of us in the Home Service Department want to make sure that all of you, our customers whom we have enjoyed serving in the past year, have the merriest of Christmases, this Christmas of 1953.

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Breads

CHRISTMAS STOLLEN

- 1 cup milk
- 3/4 cup shortening
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 cake compressed yeast
- 2 cups sifted general purpose flour
- 2 eggs
- 1/4 teaspoon nutmeg
- 1 cup raisins
- 1 cup chopped candied fruit
- 1 tablespoon grated lemon rind
- 3 cups sifted general purpose flour (about)
- 1/4 cup melted shortening
- 2 tablespoons sugar
- 1/2 teaspoon cinnamon

Scald the milk, add shortening, sugar and salt, cool to lukewarm then dissolve the yeast in it. Add the 2 cups of flour and beat well. Cover and allow to rise until double in bulk. Then add the eggs, nutmeg, fruit, lemon rind, and remaining flour to make a soft dough. Place on a slightly floured board and knead until smooth. Place in a greased bowl, grease top, cover and allow to rise until double in bulk, about 2 hours. Divide into 2 parts. Roll each part about 1-1/2 inches thick, spread with the melted shortening and sprinkle with the blended sugar and cinnamon. Make a crease down the center of the dough and fold over to form a loaf which is narrow at the ends. Place in a large greased baking pan and brush with melted shortening. Allow to rise until double in bulk, about 1-1/2 hours. Bake at 375 degrees F., about 25 minutes. When cool spread with the frosting and garnish with bits of chopped candied fruits, or pineapple and colored sugar.

FROSTING

- 1 cup powdered sugar
- 1 tablespoon hot milk (about)
- 2 drops almond extract or
- 1/4 teaspoon vanilla

Sift sugar, measure, add hot milk and extract. Frost Christmas Stollen. This frosting may be colored and used on cookies.

CHRISTMAS FRUIT BREAD

- 1 cup whole dates
- 3/4 cup whole figs
- 1/2 cup boiling water
- 1-1/3 cups general purpose flour
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon soda
- 1 tablespoon shortening
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla
- 1/4 cup sugar
- 1 egg
- 1/2 cup chopped nuts

Soak whole dates and figs in boiling water about 30 minutes. Drain. Sift flour, measure and sift twice with cream of tartar and soda. Cream shortening, salt and vanilla, gradually add sugar and continue creaming. Add egg, beat well, then add dry ingredients, drained soaked fruit, and nuts. Bake in buttered loaf pan 2-3/4 x 3-3/4 x 10-1/2 inches at 300 degrees F., about 1 hour and 15 minutes. Bread remains moist and develops better flavor several days after baking.

GENERAL FRUIT CAKE INFORMATION

To cut fruit: Use scissors. **To blanch almonds:** Cover almonds with boiling water and allow to stand until skins may be removed easily. Slip off skins. To prevent molding, dry nuts thoroughly before storing in a covered jar. **To line pans:** Use unglazed shelf or wrapping paper. Do not use wax paper as it gives an undesirable flavor to the crust of the cake. **For easier slicing of baked cake:** Use a wooden spoon to pack unbaked fruit cake mixture firmly into the lined and prepared pan. Firmly packed cakes are less crumbly when sliced. **Decorating fruit cake:** Before baking cake, top may be decorated with citron, blanched almonds, candied colored pineapple or cherries in any desired design. **Storing fruit cake:** Remove baked cake from oven immediately, place on rack and cool in pan. Remove from pan, brush with wine or fruit juice. Wrap in wax paper and store in tin container or bread box. **Gift fruit cakes** may be baked in covered casseroles or baking dishes. Reduce the baking temperature 25 degrees F. and omit lining of pan with paper. Seal dish with Scotch tape, then wrap in cellophane and tie with ribbon.

OUR FAVORITE FRUIT CAKE

Makes 10 Pounds

- 1 pound currants (3 cups)
- 2-1/4 quarts chopped candied mixed fruit, 9 cups (2-1/2 pounds)
- 3 pounds seeded raisins (8 cups chopped)
- 1 cup chopped nuts
- 1-1/2 cups fruit juice or wine
- 2 cups general purpose flour
- 1 teaspoon baking powder
- 1 cup shortening
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 2 cups sifted brown sugar
- 6 eggs

Wash currants and dry. Combine fruits and nuts, add 1 cup fruit juice. Sift flour, measure, then sift twice with baking powder. Cream shortening, salt and spices, gradually add sugar and cream until light and fluffy. Add well beaten eggs and blend well. Then add the flour mixture alternately with the remaining fruit juice. Add fruit mixture, pack into 3 loaf pans 2-3/4 x 3-3/4 x 10-1/2 inches and 1 pound loaf pan 2-1/4 x 3-1/2 x 6 inches which have been greased, lined with unglazed paper, then greased again. Decorate tops, if desired. Bake at 275 degrees F., about 2-1/2 hours for large pans and 2 hours for the smaller pan. See "General Fruit Cake Information" **for cooling and storing.** NOTE: If using whole candied fruit, chop 1 pound citron, 1-1/2 pounds red cherries and 1/4 pound pineapple. Makes 2-1/4 quarts chopped.

HOLIDAY MINCEMEAT CAKE

2 cups general purpose flour
3 teaspoons baking powder
1/2 teaspoon soda
1/2 cup shortening
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1 cup sugar
2 eggs
1 cup tomato soup
2 cups mincemeat
1 cup chopped nuts

Sift flour, measure and sift with baking powder and soda three times. Cream shortening, salt and spices, gradually add sugar and cream until light and fluffy; add beaten eggs, blend well. Alternately add the flour mixture with the soup and mincemeat, beginning and ending with the flour. Add nuts. Bake in a greased 9 inch tube pan at 350 degrees F., about 1 hour. NOTE: If using dry mincemeat, add 1 cup water to 2 - 9 ounce packages mincemeat. Boil 3 minutes. Cool before using.

LIGHT FRUIT CAKE

Makes 6 Pounds

1 pound white raisins
7 cups chopped candied mixed fruit (2 pounds)
1-1/2 cups short cut coconut (1/4 pound)
2-1/2 cups chopped blanched almonds (1/2 pound)
2-1/2 cups general purpose flour
1 teaspoon baking powder
1 cup shortening
1 teaspoon salt
1 cup sugar
3 eggs
1 cup fruit juice or white wine

Wash raisins, dry. Combine fruit, coconut and nuts. Sift flour, measure and sift twice with baking powder. Cream shortening and salt, gradually add sugar and cream until light and fluffy. Add well-beaten eggs. Alternately add the flour mixture with the fruit juice. Add fruit and nuts. Pack into 2 loaf pans 2-3/4 x 3-3/4 x 10-1/2 inches which have been greased, lined with unglazed paper then greased again. Decorate tops, if desired, and bake at 275 degrees F., about 2 hours. See "General Fruit Cake Information" for cooling and storing. NOTE: If using whole candied fruit, chop 1/2 pound each pineapple and red cherries, 1/4 pound each citron, green cherries, orange peel and lemon peel. Makes 7 cups chopped.

REFRIGERATOR CAKE IN CANDIED GRAPEFRUIT SHELLS

2 large grapefruit shells
4 cups sugar
2 cups water
2 cups chopped dates (10 ounce package)
2 cups chopped marshmallows (18)
3/4 cup chopped nuts
2 cups graham cracker crumbs (20)
3/4 cup coffee cream

Wash grapefruit, cut a small slice from the stem end, remove the pulp, being careful to leave all the thick part of the peel, and not to break the shell. Cook the shells in boiling water until somewhat transparent. Drain, cool. Cook the sugar and water until it spins a thread. Heat the shells in this until transparent, turning occasionally. Allow to stand in the syrup several hours or overnight. Heat in the syrup again about 5 minutes. Remove and drain. Cool. Combine the rest of the ingredients and pack into the candied shells. Garnish the top with candied cherries and blanched almonds.

CRANBERRY SPICE CAKE

2 cups general purpose flour
1 teaspoon baking powder
1 teaspoon soda
1/2 cup shortening
1/4 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon cloves
1 cup sugar
1 egg
1-3/4 cups whole cranberry sauce (No. 2 can)
1/2 cup chopped nuts
1 cup raisins

Sift flour, measure and sift with baking powder and soda three times. Cream shortening, salt and spices. Gradually add sugar and cream until light and fluffy. Add beaten egg, blend well. Save 1 tablespoon cranberry sauce for the frosting. Alternately add the flour mixture with the remaining cranberry sauce. Add nuts and raisins. Bake in a greased 8 inch tube pan at 350 degrees F., about 1 hour.

CRANBERRY FROSTING

1 - 3 ounce package cream cheese
1 tablespoon whole cranberry sauce
2 cups powdered sugar

Soften cream cheese with the cranberry sauce. Gradually add powdered sugar, beating until creamy. Frost cold Cranberry Spice Cake.

ECONOMY FRUIT CAKE

Makes 5 Pounds

- 1 pound seeded raisins (2-3/4 cups)
- 1-1/2 cups sugar
- 1-1/2 cups water
- 1/4 cup shortening
- 2-1/2 cups general purpose flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon cloves
- 2 eggs
- 1 cup chopped nuts
- 2 cups chopped dates or figs
- 3-1/2 cups chopped candied mixed fruit (1 pound)

Combine raisins, sugar and water, cook 5 minutes after the boiling point has been reached. Add shortening and allow to cool. Sift flour, measure and sift with baking powder, soda, salt and spices. Beat eggs until light and fluffy, then add cooled raisin mixture to which remainder of fruit and nuts have been added. Add flour mixture and blend well. Pour into an 8-1/2 inch tube pan which has been greased, lined with unglazed paper, then greased again. Decorate top if desired. Bake at 325 degrees F., about 1 hour and 45 minutes. See "General Fruit Cake Information" for cooling and storing. N O T E: This may be baked in 3 greased pound coffee cans at 325 degrees F., about 1 hour.

PORK CAKE

- 1 cup diced fat pork
- 1-1/2 cups boiling water
- 2 cups sifted brown sugar
- 1 cup raisins
- 1 cup chopped dates
- 2 eggs
- 1 cup chopped nuts
- 1/2 cup chopped citron
- 2-3/4 cups general purpose flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves

Dice the pork into 1/4 inch cubes, add boiling water, sugar, raisins, and dates. Cool. Add well beaten eggs, nuts and citron. Sift the flour, measure, and sift three times with other dry ingredients. Add to pork mixture and blend well. Bake in a greased 8-1/2 inch tube pan at 350 degrees F. about 1 hour and 15 minutes. If desired, decorate top as a fruit cake.

POUND CAKE

- 1-2/3 cups pastry flour
- 1 cup butter or shortening
- 1-1/2 tablespoons grated orange rind
- 1/2 teaspoon almond extract
- 1 cup sugar
- 5 eggs (1 cup)

Sift flour, measure. Cream shortening with orange rind and extract until very soft and smooth. Gradually add sugar and continue beating. A very thorough blending of the shortening and sugar is essential for a fine texture. Add unbeaten eggs one at a time beating well after each addition. Add the flour and beat until smooth and well blended. Pour into a greased loaf pan 2-3/4 x 3-3/4 x 10-1/2 inches which has been lined with unglazed paper then greased again. Bake at 325 degrees F. about 1-1/2 hours. POUND FRUIT CAKE: Add 1 cup chopped citron, 1/2 cup chopped candied cherries, and 1/2 cup chopped candied pineapple or 2 cups chopped mixed fruit.

Candies

CHOCOLATE FUDGE

2 squares unsweetened chocolate
2 cups sugar
2 tablespoons corn syrup
2/3 cup milk
2 tablespoons butter
1/4 teaspoon salt
1 teaspoon vanilla
1/2 cup chopped nuts

Melt chocolate over hot water. Add sugar, corn syrup and milk, stirring until sugar is dissolved. Cover and heat slowly to boiling point, stirring occasionally to keep from burning. Uncover and cook to 234 degrees F., or until mixture forms a soft ball when tested in ice water. Remove from gas flame, add butter salt and vanilla. Cool to 149 degrees F., or until dish feels quite warm on the hand. Beat until syrup loses its shiny, sticky appearance and becomes soft and creamy. Add nuts. Pour quickly into a buttered baking dish. Cool and cut into squares. If desired, 1/2 cup cocoa and 1 additional tablespoon butter may be used in place of the chocolate.

PANOCHA

1/2 cup evaporated milk
2 cups brown sugar
1/8 teaspoon soda
2 tablespoons butter
1/8 teaspoon salt
1 teaspoon vanilla
1/2 cup chopped nuts

If milk (not evaporated) is used, add one tablespoon more of butter. Combine sugar, soda and milk and stir until sugar is dissolved. Cover and heat slowly to boiling point, stirring occasionaly to keep from burning. Uncover and cook slowly, stirring constantly, to 236 degrees F., or until mixture forms a soft ball when tested in ice water. Remove from gas flame, add butter, salt and vanilla. Cool to 149 degrees F., or until dish feels quite warm on the hand. Beat until syrup loses its shiny, sticky appearance and becomes soft and creamy. Add nuts. Pour quickly into a buttered baking dish.

TWO TONE FUDGE

Pour Chocolate Fudge in well buttered pan. Cover with Panocha, cool and cut into squares.

SUGARLESS CHOCOLATE FUDGE

Seven ounce package chocolate bits or morsels
2/3 cup evaporated milk (6 ounces)
1/2 cup finely chopped nuts

Melt chocolate in top of double boiler over hot water. Add evaporated milk and cook 20 minutes, stirring constantly. This will be quite thick. Cool. Place in gas refrigerator and chill 1-1/2 hours. Form into small balls and roll in chopped nuts.

FONDANT

3 cups sugar
1/4 teaspoon cream of tartar
1-1/2 cups boiling water

Dissolve sugar and cream of tartar in boiling water. Cover and cook slowly until sugar crystals are dissolved from side of pan. Uncover and boil to 238 degrees F., or until a soft ball forms when syrup is dropped in ice water. With a damp cloth wrapped around the tines of a fork, remove any crystals that may be on the sides of the pan to prevent crystalization. Remove from gas flame, allow to stand until all bubbles have disappeared, then pour into a warm, shallow baking dish. (Do not scrape pan, since such agitation will cause crystalization to begin.)

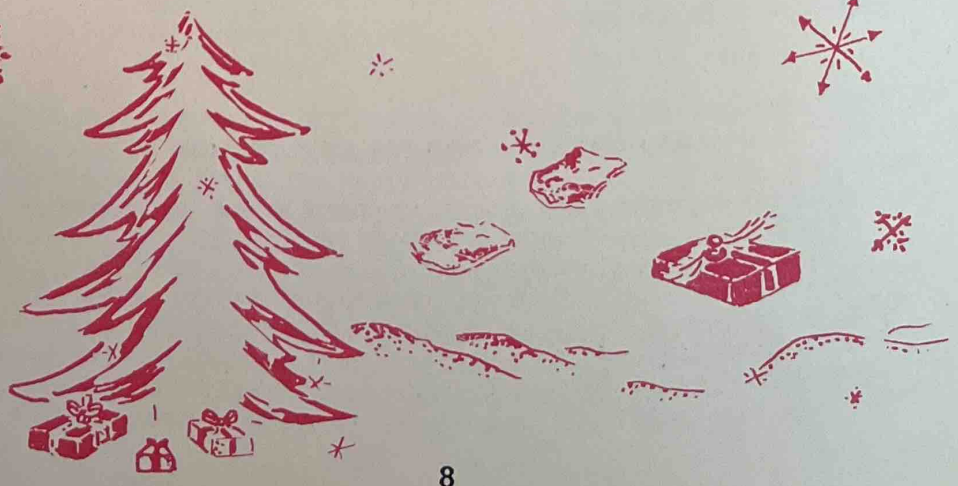
Place dish on a wire rack so that the bottom and sides may cool more quickly. Cool to 104 degrees F., or until dish may be held comfortably on the hand. Beat with a wooden spoon until it becomes white and solid enough to handle. Work with the hands until all lumps have disappeared. Place in a jar, cover with a damp cloth, then place lid on jar. Allow to stand 24 hours before using.

Fondant may be used in the preparation of a great variety of confections. It may be flavored and colored as desired, or, it may be used to stuff dates. It also may be molded and rolled in coconut or chopped nuts, or, dipped in chocolate.

GLAZED NUTS

1 cup sugar
1/3 cup light corn syrup
1/2 cup boiling water
1 cup nut halves

Dissolve sugar and syrup in boiling water. Cover and cook slowly until sugar crystals are dissolved from side of pan. Uncover and boil to 300 degrees F., or until syrup becomes brittle when dropped in ice water. Place nuts in a buttered 8 inch square pan, then pour syrup over the nuts being certain that all nuts are covered. OR, place nuts on a greased cooky sheet and cover with hot syrup. When cool, bread or cut into squares. If desired, drop a few nuts at a time in syrup. Remove individually or in clusters and place on a greased cooky sheet. While preparing nuts this way, place syrup over boiling water.



HARD CHRISTMAS CANDY

2 tablespoons powdered sugar
2 tablespoons flour
3-1/2 cups sugar (1-3/4 pound)
1 cup white corn syrup (3/4 pound)
1 cup water
1 teaspoon liquid flavoring (about)
coloring

Sprinkle blended powdered sugar and flour over a marble slab, 3 large cooky sheets or platters. Combine sugar, corn syrup and water, cover and heat slowly until sugar is dissolved. Cook without stirring to 300 degrees F. or until it becomes very brittle when tested in ice water. Remove from gas flame. Quickly add flavoring and coloring mixing as little as possible. Immediately pour to about 1/4 inch thickness on prepared surfaces. As outer edge hardens fold toward center of the cooling mixture, handling as little as possible. When second edge becomes cool enough to handle quickly cut into small bite size pieces before it hardens. For candy sticks: cut an inch strip from the edge and twist like a rope. Place in a covered jar and store in a cool dry place. NOTE: **Suggested Flavors:** Anise, Cherry, Cinnamon, Clove, Peppermint, Raspberry, Rum, Wintergreen. If two flavors are desired from one recipe, pour 1/2 cooked mixture into second container. Two people are necessary if making a number of flavors from one recipe as candy hardens quickly. Makes 1 quart.

LOLLIPOPS

2/3 cup sugar
1-3/4 cups light corn syrup
Red coloring
Oil of peppermint or cloves
Wooden skewers

Dissolve sugar and syrup in saucepan over a low gas flame. Cover and cook slowly until sugar crystals are dissolved from side of pan. Uncover and boil to 300 degrees F., or until syrup is brittle when tested in cold water. Remove from gas flame, add coloring and few drops of oil of peppermint or cloves, stir until blended. Have a greased cooky sheet chilled in gas refrigerator, pour syrup in round patties on it. Insert skewer immediately. Allow to cool until hardened. If desired cover with popcorn ball mixture after it is hardened.

ALMOND BUTTER TOFFEE

2-1/4 cups sugar
1 teaspoon salt
1/2 cup water
1-1/4 cups butter
1/2 cup unblanched almonds (1/4 pound)
3/4 cup blanched toasted almonds
3/4 cup finely chopped walnuts
1/4 pound melted milk chocolate

Combine sugar, salt, water and butter and heat gradually, stirring until it boils. Add the unblanched almonds, stirring constantly, and cook to 290 degrees F. or until the syrup is light brown and brittle when tested in ice water. Add toasted almonds and 3/4 cup walnuts and pour into a butered pan 10 x 16 inches. If desired, when cool brush melted chocolate over it. (Cover with chopped nuts) Break into pieces.

SALTED NUTS

1 cup nuts
Boiling water
2 tablespoons salt
Melted butter

Pour boiling water over nuts. Allow to stand until skins may be removed easily. Slip off skins then place the nuts for 10 minutes in 1 cup boiling water in which salt has been dissolved. Remove from water, dry and moisten with melted butter. Place on cooky sheet and brown in oven at 350 degrees F., about 12 minutes, or until as brown as desired.

CHOCOLATE CITRUS PEEL

Grapefruit or orange shells
Cold water
Salt
2 cups water
3/4 cup light corn syrup
1 cup water
Dipping chocolate

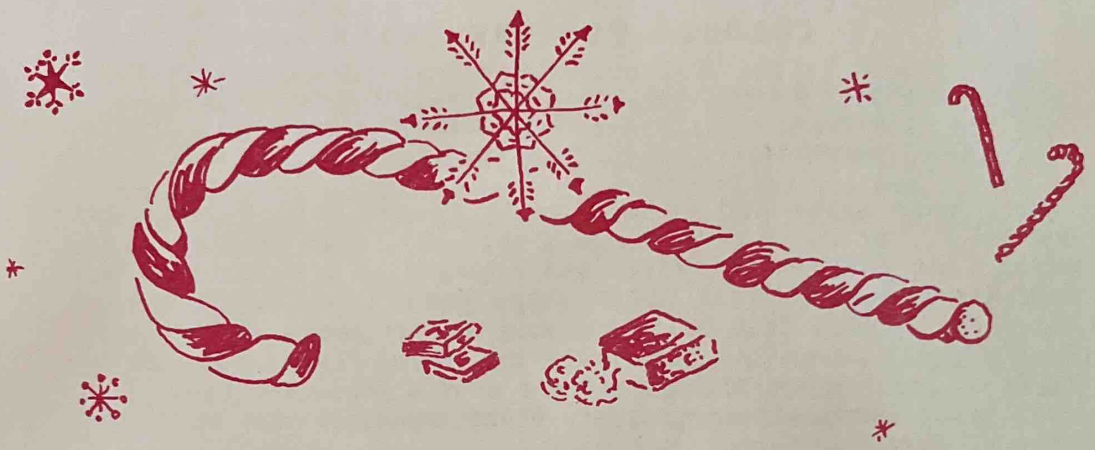
Cover fruit shells with cold, salted water (1 teaspoon salt to 1 quart water). Bring to boil and simmer about 5 minutes. Repeat process about 4 times or until bitter flavor is removed. Drain. Remove inner white portion with spoon. Cut peels into strips about 1/2 inch wide. Cook sugar, syrup and water to 232 degrees F. or until it spins a thread. Add peel and cook until glazed. Allow to remain in syrup until ready to use. Melt chocolate over hot water, cool to 80 degrees F. or lukewarm temperature, then place over water about 90 degrees F., slightly hotter than lukewarm. Coat drained peel with melted chocolate. Place on greased cooky sheet and cool quickly in gas refrigerator but remove as soon as chocolate is set.

SPICED PEEL: Divide syrup in half before adding peel. To the one part, add 1/2 teaspoon cloves and red coloring. To the other part, add 1/2 teaspoon ginger and green coloring. Add peel and cook until glazed. Allow to remain in syrup until ready to use. Drain, roll in sugar and dry on wax paper or a cooky sheet. Omit chocolate coating.

ORANGE CANDY BALLS

1 cup vanilla wafer crumbs
1/4 cup finely chopped nuts
1/4 cup confectioner's sugar
1 teaspoon cocoa
2-1/4 tablespoons orange juice (about)
1 teaspoon lemon juice

Combine above ingredients. Shape mixture into balls. Roll into any of the following: coconut, powdered sugar, grated chocolate, or finely chopped nuts. Makes 18. LEMON: Add 2-1/2 tablespoons lemon juice (about) in place of orange and lemon juice. RUM: Add 1-1/2 tablespoons rum and about 2 tablespoons water in place of orange and lemon juice.



PEPPERMINT CANDY CANES

2 cups sugar
1/2 cup light corn syrup
1/4 teaspoon cream of tartar
1/2 cup boiling water
1 teaspoon peppermint extract
Red coloring

Dissolve sugar, syrup and cream of tartar in the boiling water. Cover and cook slowly until sugar crystals are dissolved from side of pan. Uncover and boil to 265 degrees F., or until syrup begins to become brittle when dropped in ice water. Remove from gas flame and add extract. Divide syrup into two portions and color one red. When cool enough to handle, pull each part, as in taffy, then twist red candy around the white. Cut into 8 inch lengths and shape one end for handles of canes. Makes about 10, depending on thickness of canes.

ANGEL FOOD CANDY

1 pound sweet milk chocolate
1/8 teaspoon salt
1 cup chopped nuts
3/4 cup chopped marshmallows (16)

Melt chocolate over hot water, stirring constantly. Remove from gas flame, add salt and stir until smooth. Add nuts and marshmallows. Blend well. Pour into buttered 8 inch square pan. Chill. Cut into 36 pieces.

TAFFY

2 cups sorghum or light colored molasses
2 teaspoons vinegar
1-1/2 tablespoons butter or margarine
1/2 teaspoon soda
1/8 teaspoon salt

Cook molasses and vinegar in a saucepan to 270 degrees F., or until the syrup becomes brittle when tested in ice water. Remove from gas flame, add butter, soda and salt. Stir until mixture ceases to foam. Pour into greased pan. When cool enough to handle, pull until a light color and candy becomes stiff. Cut in pieces and roll in wax paper.

COLORED POPCORN BALLS

3 quarts popped corn (12 cups)
1/2 teaspoon salt
1 cup light corn syrup
1 teaspoon vinegar
Coloring

Cook corn syrup and vinegar until temperature reaches 240 degrees F., or until syrup forms a soft ball when dropped in ice water. Add desired coloring. Put popcorn in a large bowl and sprinkle with salt. Pour the hot syrup over it gradually and mix thoroughly. Shape into balls and wrap in wax paper. **To pop corn:** Heat a small amount of fat in the bottom of container. Add one layer of corn, cover tightly and pop over a high gas flame. 1 cup corn makes about 14 cups popped. Store unpopped corn in tightly covered jars.

STUFFED FIGS

1 pound dried whole figs
1 cup orange juice
1 tablespoon lemon juice
1-1/2 tablespoons grated lemon rind
3 tablespoons sugar
1 cup pecans
1/2 cup sugar

Remove stem end from dried figs. Combine orange juice, lemon juice and lemon rind and 3 tablespoons sugar. Pour over figs. Heat to boiling point and simmer over low gas flame in covered saucepan until fruit is tender, about 45 minutes. Drain well and cool. Insert knife in stem end of fig to form pocket. Fill with pecans, then press edges together, roll in remaining 1/2 cup sugar. Let dry overnight, then roll in sugar again.

APRICOT SQUARES

2 cups dried apricots
1 cup coconut
1-1/2 tablespoons grated orange rind
1/2 tablespoon grated lemon rind
6 tablespoons sugar

Wash apricots, grind with coconut, add orange and lemon rind. Place on a board sprinkled with some of the sugar. Knead until smooth. Moisten with lemon juice, if necessary. Cut into squares, and roll in sugar. Store in covered jar.

CHRISTMAS FRUIT COOKIES

2-1/2 cups general purpose flour (about)
3 teaspoons baking powder
1 cup shortening
1 teaspoon salt
1 teaspoon vanilla
1-3/4 cups sugar
2 eggs
1/4 cup milk
1/3 cup chopped dates
2/3 cup chopped candied peel
1/3 cup chopped nuts
2 cups short cut coconut
Red and green candied cherries

Sift flour, measure and sift twice with baking powder. Cream shortening, salt and vanilla, gradually add sugar and continue creaming. Add unbeaten eggs and beat well. Alternately add the flour mixture with the milk. Add dates, chopped peel, nuts and coconut. Drop by teaspoons in a cooky sheet and top with 1/4 red or green candied cherry. Bake at 350 degrees F., about 20 minutes.

PRALINES

1/2 cup soft butter or margarine
2-1/4 cups sifted brown sugar
1 teaspoon vanilla
1 egg
1-1/2 cups sifted general purpose flour
1 cup chopped nuts

Blend the butter, sugar, vanilla and egg until creamy. Then add rest of ingredients. Shape into 1" balls, place on cooky sheet about 3" apart. Dip bottom of glass in flour and flatten balls to 1/8" thickness. Bake at 375 degrees F., about 10 minutes. Makes 4 dozen - 2-1/2" diameter.

RAGGED ROBINS

2 eggs
3/4 cup sugar
1 teaspoon cornstarch
1 teaspoon flour
1 cup chopped dates
1 cup coconut
1 cup chopped nuts

Beat eggs, gradually add sugar, cornstarch and flour, then add remaining ingredients. Drop by teaspoons on greased cooky sheet. Bake at 350 degrees F., about 12 minutes. Remove immediately from pan. Makes 2-1/2 dozen - 2 inches in diameter.

PECAN BALLS

1 cup general purpose flour
1/2 cup shortening
1/4 teaspoon salt
1 teaspoon vanilla
2 tablespoons honey
1 cup chopped pecans
Powdered sugar

Sift flour, measure. Cream shortening, salt and vanilla than add honey, flour and pecans. Blend well and chill 1 hour in gas refrigerator. Form into balls about 1 inch in diameter. Bake at 300 degrees F., about 30 minutes. As soon as removed from cooky sheet roll in powdered sugar. Cool, then roll in powdered sugar again. Makes about 2 dozen balls.

COCONUT COOKIES

2 cups general purpose flour
1 teaspoon soda
1 teaspoon baking powder
2 cups sifted brown sugar
3/4 cup melted shortening
1/2 teaspoon salt
2 eggs
1 teaspoon vanilla
1 cup coconut
2 cups oatmeal

Sift flour, measure and sift with soda and baking powder. Add melted shortening to brown sugar and salt, then add eggs and beat until smooth. Add remaining ingredients. Roll into balls and flatten slightly. Bake at 375 degrees F., about 12 minutes. Makes 3 dozens, 2-1/2 inch cookies.

CHOCOLATE COCONUT DROPS

2 squares unsweetened chocolate
1-1/3 cups sweetened condensed milk (15 oz. can)
3 cups shredded coconut

Melt chocolate over hot water or in oven. Add milk and coconut. Blend well. Drop by spoonsful on greased baking sheet. Bake at 350 degrees F., about 15 minutes. Remove from pan at once. Makes 3 dozen, 2 inches in diameter.

HOLIDAY FRUIT BAR

1-1/2 cups pastry flour
1-1/2 teaspoons baking powder
3/4 teaspoon salt
3 eggs
1 cup sugar
1 cup chocolate morsels (6 ounce package)
1 cup chopped nuts
1 cup chopped dates
1 cup mixed candied peel
1/4 cup grated orange rind
1 tablespoon orange juice

Sift flour, measure, and sift with baking powder and salt. Beat eggs, add sugar then beat until thick and lemon colored. Add remainder of ingredients, then fold in the flour mixture. Pour into a greased pan 8 x 13 inches. Bake at 350 degrees F., about 35 minutes. Cool and cut into bars.

PEANUT BUTTER RIBBONS

1 cup sifted general purpose flour
1/2 teaspoon soda
1/2 teaspoon salt
1/2 cup shortening
1-1/2 cups sifted brown sugar
1/2 cup peanut butter
1/4 cup water
1 cup oatmeal
1 cup chocolate morsels, melted (6 ounce package)

Sift flour, measure and sift with soda and salt. Add shortening, sugar, peanut butter and water and mix well. Add oatmeal. Spread half of dough in a greased 9 x 9 x 1-1/4" pan. Cover with melted chocolate. Roll remainder of dough between 2 pieces of waxed paper. Have top piece same size as pan to use as a guide. Remove top paper, invert dough over chocolate in pan, then remove paper. Bake at 350 degrees F., about 33 minutes. Cool and cut into bars 1-1/2 x 2-1/4". Makes 24.

WALNUT SQUARES

1-1/2 cups pastry flour
1 teaspoon baking powder
1/2 cup shortening
1/2 teaspoon salt
1/2 teaspoon vanilla
1 cup sugar
2 eggs
1 egg white
1/2 cup sifted brown sugar
1 cup chopped walnuts

Sift flour, measure and sift with baking powder. Cream shortening, salt, and vanilla, gradually add sugar and continue creaming. Add well beaten eggs, then the flour mixture. Spread batter evenly in a greased pan 8 x 13 inches. Beat egg white stiff, then spread over the batter. Sprinkle with brown sugar and nuts. Bake at 400 degrees F., about 20 minutes. Cool and cut into squares.

SANDWICH CAKE

1-1/2 cups general purpose flour
1 teaspoon soda
1/2 teaspoon salt
1-1/2 cups oatmeal
1 cup sifted brown sugar
3/4 cup shortening

Sift flour, measure and sift with soda and salt. Add to the oatmeal, brown sugar and shortening. Blend all these together as in pastry. Pour one-half of mixture into a greased pan 8-1/2 x 11-1/2 inches. Pat down gently but not too firm. Then add fruit filling and remaining oatmeal mixture. Bake at 350 degrees F., about 30 minutes.

FRUIT FILLING

3 cups chopped dates
1/2 cup sugar
3/4 cup water
1 teaspoon vanilla
1/4 teaspoon salt
2 tablespoons lemon juice

Cook dates, sugar and water together until thick and somewhat smooth. Remove from gas flame, add vanilla, salt and lemon juice. NOTE: 1-1/2 cups ground dried apricots, soaked in 1 cup lukewarm water, may be substituted for dates.

COCONUT BARS

2/3 cup general purpose flour
1/2 teaspoon baking powder
1/2 cup shortening
1 teaspoon salt
1 teaspoon vanilla
1/2 cup sugar
1/2 cup honey
1 egg
1 cup oatmeal
1 cup coconut
1/2 cup chopped nuts

Sift flour, measure and sift twice with the baking powder. Cream shortening, salt, and vanilla. Add sugar and honey and continue creaming, then add egg and beat well. Add flour, oatmeal, coconut, and nuts. Bake in a greased 9 inch square pan at 325 degrees F., about 45 minutes. Cut into bars about 2 inches square before entirely cold. Remove from pan and store in tightly covered container.

CHOCOLATE BROWNIES

3 squares unsweetened chocolate
1 cup pastry flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup shortening
1-1/3 cups sugar
Melt chocolate in oven. Cool.
3 eggs
1/3 cup milk
3/4 cup chopped nuts

Sift flour, measure and sift twice with baking powder and salt. Cream shortening, gradually add sugar and continue creaming. Add eggs and cooled melted chocolate, then blend well. Alternately add the flour mixture with the milk. Add nuts and bake in a greased pan 9 x 13 inches at 350 degrees F., about 25 minutes. Cool in pan and cut in squares.

MINT REFRIGERATOR COOKY

2 cups general purpose flour
1 teaspoon baking powder
1/4 cup butter or margarine
1/4 teaspoon salt
1/2 cup sugar
1 egg
1 teaspoon grated lemon rind
1 tablespoon lemon juice
1/4 teaspoon mint extract (about)
1 tablespoon milk
Green vegetable coloring
1/4 cup finely chopped nuts (about)

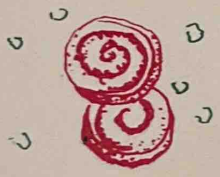
Sift flour, measure and sift twice with baking powder. Cream butter and salt, gradually add sugar and cream until light and fluffy. Add egg and then flour mixture. Divide dough in half. To one half add lemon rind and juice. To other half add mint extract, milk and coloring. Shape each half into 2 strips about 1 inch square and 10 inches long. Place a mint strip next to a lemon strip, then arrange remaining 2 strips on top of them being sure that lemon strip is on mint strip and mint on lemon. Press together well, then roll in nuts. Wrap in wax paper, chill in gas refrigerator. Slice and bake at 400 degrees F., about 10 minutes. Makes about 4-1/2 dozen - 2 inches in diameter.

Make them as fancy as you wish. Your imagination is your only limitation. The use of colored sugar, silver balls and chocolate shot can make even the most simple cooky look gay and festive.

BUTTERSCOTCH COOKIES

3-1/2 cups pastry flour (about)
3 teaspoons baking powder
1 cup shortening
1/2 teaspoon salt
2 teaspoons vanilla
2 cups sifted brown sugar
2 eggs

Sift flour, measure and sift with baking powder. Cream shortening, salt and vanilla, gradually add sugar and continue creaming. Add eggs, then flour. Chill in gas refrigerator. Roll to about 1/8 inch thickness and cut with floured cooky cutter. Bake at 375 degrees F., about 10 minutes. Decorate as desired.



PINWHEEL COOKIES

1/2 cup chopped nuts
1 square melted chocolate

Divide above dough into 2 portions. To the one add the nuts and to the other the melted chocolate. Chill in gas refrigerator. Roll out 1/4 of chilled dough of each part about 1/8 inch thick. Place chocolate on top of light. Roll like a jelly roll, being careful that they remain together. Slice and bake as above.

PLAIN COOKIES

Makes 3 dozen

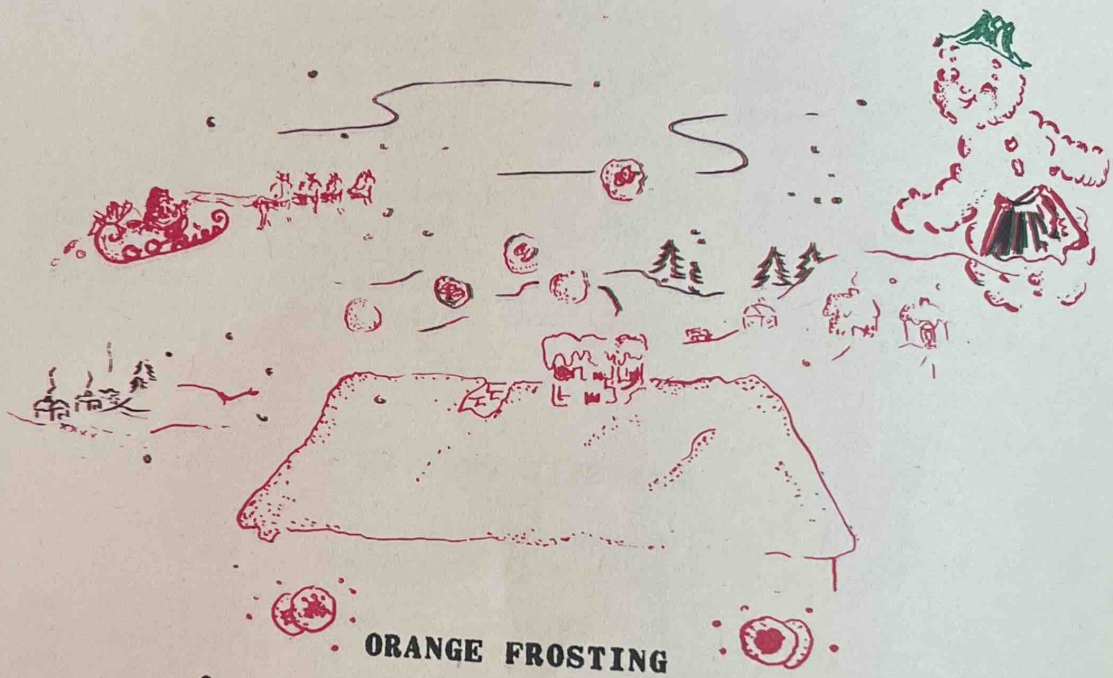
1-1/2 cups general purpose flour
1-1/2 teaspoons baking powder
1/2 cup shortening
1/2 teaspoon salt
1 teaspoon vanilla
1 cup sugar
1 egg
1 tablespoon top milk

Sift flour, measure and sift with baking powder. Cream shortening, salt, and vanilla, gradually add sugar and continue creaming. Add egg and beat well. Add the flour mixture with the milk until the dough is just stiff enough to roll; chill thoroughly in gas refrigerator. Roll to about 1/4 inch thickness on a floured board and cut with a floured cooky cutter. Bake at 375 degrees F., about 10 minutes.

ORANGE BLOSSOM DAINTIES

4 cups general purpose flour
1 teaspoon baking powder
1 cup shortening
1 teaspoon grated orange rind
1/4 teaspoon salt
1-1/4 cups sugar
2 eggs
1/4 cup orange juice

Sift flour, measure and sift with baking powder. Cream shortening, orange rind and salt, gradually add sugar and continue creaming. Beat eggs, save one yolk for frosting, add to creamed mixture. Alternately add flour and orange juice. Chill in gas refrigerator. Roll about 1/8 inch thick and cut with floured cooky cutter. Bake at 375 degrees F., about 12 minutes. Frost with Orange Frosting.



ORANGE FROSTING

2 cups powdered sugar
1 teaspoon grated orange rind
2 tablespoons orange juice (about)
1 egg yolk
2 tablespoons melted butter

Combine above ingredients and blend until smooth.

This is a good frosting to use either colored or plain or any cooky.

COOKY FROSTING

1 cup powdered sugar
2 tablespoons hot milk (about)

Sift sugar, measure, add hot milk. Frosting should be thin enough to make a smooth surface on the cooky but not so thin that it is transparent.

If you wish to use cookies for decorations on the Christmas tree, place a small piece of dough on cooky sheet, press a loop of cord into it with the two cut ends fastened in the dough. Place the top of the cooky on it and press gently. After they are baked allow them to remain on cooky sheet a few minutes before removing, then loosen both cooky and string to avoid breaking it.

These will be a favorite whether decorated with frosting and colored sugar or the traditional raisin eyes and buttons. Raisins should be pressed into raw cooky before baking.

GINGERBREAD MEN

Makes 1-1/2 dozen

- 3 cups general purpose flour (about)
- 1-1/2 teaspoons soda
- 1/2 cup shortening
- 1/2 teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/8 teaspoon nutmeg
- 1/2 cup sugar
- 1/2 cup molasses
- 1/2 cup sour milk

Sift flour, measure, sift twice with soda. Cream shortening, salt, and spices, then add the sugar and molasses and beat well. Alternately add the flour with the sour milk. Chill dough in gas refrigerator. Roll to 1/4" thickness and cut with floured gingerbread man cutter. Bake at 375 degrees F., about 10 minutes.

Cookies For The Cooky Press

SPRITS

2-1/2 cups sifted pastry flour (about)
1 cup butter or margarine
2/3 cup sugar
3 egg yolks
1/4 cup ground almonds

Cream butter, gradually add sugar and continue creaming. Add beaten egg yolks and then the flour and almonds. Chill, if desired. Shape with a cooky press or pastry bag. Bake at 375 degrees F., about 12 minutes.

HOLIDAY COOKIES

2 cups sifted general purpose flour
1 cup butter or margarine
3/4 cup sifted brown sugar
1 egg yolk
Green and red maraschino cherries

Cream butter, gradually add sugar and cream until light and fluffy. Add yolk and then the flour. Form into balls and flatten with a fork, then place 1/2 cherry in center. Or, shape with a cooky press. Bake at 350 degrees F., about 10 minutes or until a light brown. Makes about 4 dozen - 2" diameter.

Foreign Cookies

This Christmas book would be incomplete if we did not include at least a few of the cookies that have come to us from the countries that have given us so many of our Christmas traditions.

So very rich but so very good!

SCOTCH SHORTBREAD

2-1/2 cups general purpose flour
1/2 cup butter
1/2 cup shortening
1/2 cup plus 2 tablespoons sugar.

Sift flour and measure. Cream butter and shortening, gradually add sugar and continue creaming until well blended. Add flour and mix thoroughly with hands. Chill several hours or overnight. Mixture is crumbly and dry. Roll or press with hands to about 1/2" thickness. Cut into desired shapes. Bake at 300 degrees F., about 30 minutes. Cookies do not brown much during baking. Makes 1-1/2 dozen cookies, 2 inches in diameter.

Crispy thin with a delicate Almond flavor

SAND TARTS—Swedish

1-3/4 cups general purpose flour
2 teaspoons baking powder
1/2 cup butter or margarine
1 cup sugar
2 eggs
1/4 teaspoon cinnamon
Blanched almonds

Sift flour, measure and sift twice with baking powder. Cream butter, gradually add sugar and continue creaming. Add 1 whole egg and the yolk of the second then the flour mixture. Roll out very thin and cut with a cooky cutter. Spread each cooky with unbeaten egg white, sprinkle with cinnamon and top with pieces of thinly shaved almonds. Bake at 400 degrees F., about 8 minutes.

These little German Cookies must be mellowed to be at their best.

PFEFFERNUESSE (PEPPERNUTS)

Makes 12 dozen

- 1-2/3 cups molasses
- 1 cup butter or margarine
- 2-1/2 tablespoons soda
- 1/4 cup water
- 8-1/2 cups general purpose flour (about)
- 2 teaspoons cloves
- 1 tablespoon cinnamon
- 1 teaspoon nutmeg
- 3 eggs
- 1 cup sugar

Allow molasses and butter to come to a boil, then add the soda which has been dissolved in the water. This will rise and foam quickly, so use a rather large container. Sift flour, measure, and sift again with the spices. Add the first mixture to this and blend as well as you can. Let cool. Add beaten eggs and sugar. Knead until perfectly smooth. Put in a warm place for 3 weeks or more if desired. When ready to bake make into rolls about 1-1/2 inches in diameter and cut into 1/4 inch slices, or roll out to 1/4 inch thickness and cut in desired shapes. Sprinkle with sugar. Bake at 425 degrees F., about 12 minutes.

LEBKUCHEN

- 2-1/4 cups honey
- 8 cups general purpose flour
- 1 tablespoon cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon nutmeg
- 2-1/2 tablespoons soda
- 1 tablespoon vinegar
- 1 cup chopped citron
- 3 eggs
- 1 cup chopped nut meats

Heat the honey to the boiling point. Cool. Sift flour, measure and sift with spices. Pour cooled honey over the flour mixture, then add the soda, which has been moistened with vinegar, and add the citron. Blend well, then knead until smooth. Place in a covered container and allow to stand several weeks, if possible. When ready to use add the beaten eggs and the nut meats. Blend well and knead slightly before rolling out. Roll to about 1/4 inch thickness and cut with cooky cutter. Place on a baking sheet and bake at 375 degrees F., about 11 minutes. Frost cookies with thin powdered sugar frosting.

The designs on this German Cooky will add to your Christmas assortment.

SPRINGERLE

Makes 60

- 3-1/2 cups general purpose flour (about)
- 2 cups sugar
- 2 tablespoons baking powder
- 4 eggs
- 1 teaspoon vanilla or caraway seed

Sift flour, measure. Beat eggs 15 minutes with a flat wire egg beater. Add sugar gradually and beat 25 minutes more, then add the baking powder and continue beating for 10 minutes more, add the flour and vanilla. The dough should be quite stiff. Knead until smooth. Chill 1 hour, form into rolls about 2 inches in diameter. Flatten with a rolling pin to almost the width of the molding board. Place about 1/4 cup flour in a loose mesh cloth and tie to form a bag. Flour mold well with this bag to prevent sticking of the dough. Place dough on the molding board and press the dough into the figures with the small bag of flour. Remove dough from the board by turning upside down and allowing it to loosen from the board. Cut the cookies at the lines and place on a floured board. Let stand about 4 hours in a warm place or overnight in a cool place. Cover and do not let them get too dry. Bake at 400 degrees F., about 9 minutes.

These come from Norway where they are made each Holiday Season.

BERLINER KRANSER—Berlin Wreaths

- 4 cups general purpose flour
- 3/4 cup butter
- 3/4 cup shortening
- 1 cup sugar
- 2 tablespoons grated orange rind
- 2 eggs
- Red candied cherries and green citron.

Sift flour and measure. Mix butter, shortening, sugar, grated orange rind and eggs thoroughly. Then stir in flour. Chill dough several hours or overnight. Break off small pieces and roll to pencil size about 6" long and 1/4" thick. Form each piece into a circle, bringing one end over and through in a single knot. Brush tops with meringue (made by beating 1 egg white until stiff, gradually beating in 2 tablespoons sugar). Press bits of red candied cherries on center of knot for holly berries. Add little jagged leaves cut out of green citron. Bake at 400 degrees F., about 9 minutes. Makes 4 dozen cookies, two inches in diameter.

KRUSCIKI (Polish Twists)

2/3 cup egg yolks (8)
1 cup sour cream
1 tablespoon sugar
1 teaspoon vanilla
1/4 teaspoon salt
3 cups sifted general purpose flour (about)
Powdered sugar

Combine yolks, sour cream, sugar, vanilla, and salt. Add flour and make a stiff dough. Place on a floured board and knead until smooth but not sticky. Divide dough in half and cover one part. Roll other part very thin on a floured board. Cut into strips about 1-1/2 inches wide, then cut each strip into diamond shaped pieces about 4 inches long. Make a diagonal slit about 1 inch long in center of each diamond, then pull the one end through opening. Fry in deep fat at 385 degrees F., about 1 minute or until brown. Drain on absorbent paper, then sprinkle with powdered sugar. Store in an open basket to keep crisp.

NEOPOLITAN COOKIES—Italian

Dark part:

3 cups general purpose flour
1 teaspoon soda
1 cup shortening
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1-1/2 cups sifted brown sugar
2 eggs
1 cup chopped nuts

Sift flour, measure and sift twice with soda. Cream shortening, salt and spices. Gradually add sugar and cream until well blended. Add eggs and beat well. Add flour and nuts.

Light part:

2 cups general purpose flour
1/4 teaspoon soda
1/2 cup shortening
1 teaspoon vanilla
1/2 teaspoon almond extract
1/2 teaspoon salt
3/4 cup sugar
1 egg
2 tablespoons water
3/4 cup currants or finely chopped raisins
12 candied cherries, cut into thirds (1/4 cup)

Combine as for dark part. Pack half of the dark dough in a pan about 3 x 4 x 10 inches. Add all of light dough and press down firmly. Press remaining dark dough on top and store in gas refrigerator overnight. Slice cross-wise into 1/4 inch thick slices, cut each slice lengthwise into thirds. Bake at 400 degrees F., about 10 minutes. Makes 12 dozen cookies. Dough may be stored in gas refrigerator and used as needed.

ORANGE MARMALADE PUDDING

1 cup general purpose flour
1 teaspoon soda
1 teaspoon salt
3 cups coarse soft bread crumbs
1 cup milk
1/2 cup melted shortening
1 cup orange marmalade

Sift flour, measure and sift three times with soda and salt. Pour milk over bread crumbs, blend in shortening. Add flour and orange marmalade. Pour into a well greased 1 quart mold. Cover and steam on the surface burner or in the oven at 325 degrees F., for 3 hours. Serve with foamy, ice cream or orange sauce.

PLUM PUDDING

1-1/2 cups general purpose flour
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon allspice
1/2 lb. suet (2-1/4 cups, chopped)
2 cups seeded raisins
1 cup currants
1 cup chopped nuts
4 eggs
2-1/3 cups sifted brown sugar
6-1/3 cups soft bread crumbs (3/4 pound loaf bread)
1/2 cup milk
1/4 cup grape juice

Sift flour, measure, and sift again with soda, salt and spices. Add suet, fruit and nuts. Beat eggs, add sugar. Add milk to bread crumbs, then add to egg and sugar mixture. Alternately add the flour and fruit mixture with the grape juice. Pour into a buttered mold and steam 4 hours.

Light and Luscious

PUMPKIN PUDDING

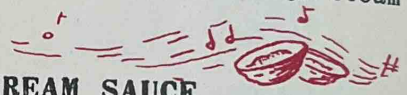
2 cups general purpose flour
1-1/2 teaspoons baking powder
1/4 teaspoon soda
1/2 cup shortening
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1-3/4 cups sifted brown sugar
1/4 cup granulated sugar
2 eggs
3/4 cup cooked pumpkin
1/4 cup buttermilk or sour milk
1 cup chopped nuts

Sift flour, measure and sift with baking powder and soda. Cream shortening with salt and spices. Gradually add sugar and cream until light and fluffy. Add eggs, unbeaten, blend well. Alternately add flour with pumpkin and buttermilk, beginning and ending with flour. Beat well after each addition. Add nuts and blend. Pour into a greased 1-1/2 quart pudding mold. Cover tightly and place on a rack in a covered pan which has at least one inch of boiling water in it. Steam for 2 hours on surface burner or in oven at 275 degrees F. Unmold and serve hot with Ice Cream Sauce.

AMERICAN PLUM PUDDING

- 1-1/2 cups general purpose flour
- 1-1/2 cups sugar
- 2 teaspoons baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 3/4 teaspoon cloves
- 3/4 teaspoon nutmeg
- 1-1/2 cups finely chopped beef suet (1/4 pound)
- 1-1/2 cups chopped seeded raisins
- 5 tablespoons chopped citron peel
- 4 tablespoons chopped orange or lemon peel
- 1/2 cup soft bread crumbs
- 1 cup grated raw carrot
- 1 cup grated raw potatoes
- 2 eggs
- 2 tablespoons sour milk

Sift flour, measure and sift three times with sugar, baking powder, soda, salt and spices. Combine the suet, fruit, bread crumbs, carrots and potatoes. Beat eggs, add sour milk and then add to the fruit mixture. Blend with the dry ingredients and pour into 5 one-pound, well greased baking powder cans or a large melon mold. Cover and tie down lid with a wet string. Steam 3 hours. Serve with hard sauce.



ICE CREAM SAUCE

- 2 eggs
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1/2 cup whipping cream
- 1/2 cup coffee cream
- 1 teaspoon vanilla

Separate eggs, beat yolks with sugar and salt until thick and lemon colored. Whip cream, fold in stiffly beaten egg whites, then fold egg yolk mixture into it. Slowly add cream and vanilla. Serve immediately on pudding. If sauce separates on standing, stir with a spoon until blended. Makes about 2 cups.

HARD SAUCE

- 1/2 cup butter or margarine
- 1 cup powdered sugar
- 1-1/2 tablespoons rum or brandy (about)

Cream shortening until light and fluffy, gradually add powdered sugar and continue creaming. Add rum or brandy.

LEMON HARD SAUCE: Substitute 1-1/2 tablespoons lemon juice and 2 tablespoons grated lemon rind. Use 1 tablespoon of the rind in the sauce and the other tablespoon as garnish.

HARD SAUCE CHRISTMAS TREES: Press hard sauce into conical shaped paper cups and chill in gas refrigerator. When ready to serve, unmold and decorate with pieces of colored gum drops. Use a half of a large gum drop for the base of the tree.

MENU I

Cranberry Shrub
Roast Stuffed Turkey
Mashed Potatoes — Gravy
Spinach with Almonds — Raisin Beets
Two Tone Salad
Rolls — Relishes
Strawberry Parfait Pie
Coffee

CRANBERRY SHRUB

2 cups cranberries
2-1/2 cups water
1/2 cup sugar
1/2 pint lemon sherbert

Wash cranberries, cook with water until skins pop open, about 5 minutes. Strain, bring juice to boiling point, add sugar, cook about two minutes. Chill and serve in cocktail glasses with lemon sherbert.

ROAST STUFFED TURKEY

7 pound turkey
1-1/2 cups chopped celery
1/2 cup chopped onion
1/2 cup bacon or sausage fat
2-1/2 quarts soft bread crumbs or cubes
2 teaspoons salt (about)
1 tablespoon poultry seasoning
Chopped cooked giblets
1 tablespoon unsalted fat
2 teaspoons salt

Singe turkey to remove any hair by holding over gas flame. Remove oil bag, feet and neck. Clean turkey thoroughly. Cook celery and onion in fat about 15 minutes or until tender. Combine with bread crumbs, 2 teaspoons salt, poultry seasoning and giblets. Stuff and truss turkey, rub with unsalted fat and sprinkle with 2 teaspoons salt. Place turkey breast down and roast in a shallow pan or broiler pan at 325 degrees F., about 25 minutes per pound — 3 to 3-1/2 hours. Turn turkey breast up for last 30 minutes so it will brown.

GRAVY

3/4 cup turkey drippings
1/3 cup flour
3 cups cold water

Blend flour with turkey drippings in roasting pan, add water, stir until smooth. Cook over low gas flame until thickened.

MASHED POTATOES

6 medium potatoes
3 tablespoons butter
1 teaspoon salt
1/2 cup hot milk (about)

Wash potatoes, place in covered container and bake at 325 degrees F., for 1-1/2 hours. Peel and mash. Add butter, salt and milk and beat well. Reheat and serve.

SPINACH WITH ALMOND SAUCE

3 pounds spinach OR
1-1/2 - 10 ounce packages frozen spinach
Boiling water
1 teaspoon salt
1/3 cup melted butter or margarine
1/2 cup slivered blanched almonds
1 tablespoon lemon juice

Wash fresh spinach by lifting up and down in lukewarm water. Continue until there is no sand in bottom of container. Barely cover with boiling water, add salt and cook uncovered about 7 minutes or until tender. Drain and chop well. Combine butter, almonds and lemon juice, heat and pour over spinach. Serve hot.

RAISIN BEETS

2 bunches beets (2 pounds)
1/3 cup sugar
1-1/2 tablespoons cornstarch
1/2 teaspoon salt
1/2 cup water
1/2 cup raisins
1/4 cup lemon juice or vinegar
2 tablespoons butter

Leave 1" of stem and the tail on beets to prevent loss of color. Place washed beets in a covered container with a little water and steam on surface burner until tender. Pour cold water over beets to make them easier to handle. Slip off skins and dice. Mix sugar, cornstarch, salt, water and raisins. Allow to cook until transparent and thick. Add lemon juice, butter and beets. Reheat.

TWO TONE SALAD

1 package lime jelly powder
3/4 cup crushed pineapple
Boiling water
2/3 cup sour cream
(8 ounce can)

Drain juice from pineapple and add water to make 1 cup. Heat to boiling point and dissolve jelly powder in it. Chill over ice water until mixture begins to thicken. Beat sour cream and drained pineapple into it. Pour into 1 quart ring mold and chill until thickened.

1 package raspberry jelly powder
1 cup boiling water
2/3 cup sour cream
2/3 cup whole cranberry sauce

Follow above method, then pour over thickened green layer and chill until set. Unmold and serve on crisp endive or watercress.

STRAWBERRY PARFAIT PIE

1 package strawberry jelly powder
1 cup boiling water
1 pint vanilla ice cream
1-1/2 teaspoons lemon juice
2/3 cup drained thawed frozen strawberries OR
1 cup sliced fresh strawberries
1 baked 9-inch pie shell, cooled

Dissolve jelly powder in boiling water. Add ice cream by spoonfuls, stirring until melted. Add lemon juice. Chill ice cream mixture over ice water until it begins to thicken. Fold in drained strawberries. Pour into pie shell. Chill until firm. Garnish with green shredded coconut.

MENU II

Shrimp Cocktail
Roast Turkey Celery Stuffing
Baked Sweet Potatoes
Peas and Mushrooms Fluffy Turnips
Ruby Salad
Pumpkin Pecan Pie Coffee

SHRIMP COCKTAIL

1/2 cup catsup
1/2 cup finely chopped celery
3 tablespoons lemon juice
2 teaspoons Worcestershire Sauce
1/4 teaspoon salt
3 drops Tabasco Sauce
24 large cooked shrimp (1-1/2 pounds, about)
8 souffle cups (2 inches in diameter)
Lettuce

Combine all above ingredients except SHRIMP, and LETTUCE. Line cocktail glasses with lettuce. Put about 1-1/2 tablespoons of sauce in each souffle cup, place one in center of each cocktail glass. Arrange 3 large shrimp around it.

ROAST TURKEY

10 pound turkey
2 tablespoons fat
1-1/2 tablespoons salt
1/2 teaspoon pepper
1/2 cup butter or margarine
3/4 cup boiling water
2 tablespoons lemon juice

Singe turkey by holding over the gas flame to remove hair, cut off oil bag. Wash, stuff and truss. Rub with unsalted fat and place on broiler pan, or shallow pan, breast down so that the juices will go down into the white meat. Sprinkle with salt and pepper. Roast uncovered at 325 degrees F., about 3-1/2 hours. Turn the turkey breast up for the last 30 minutes so it will brown. Baste about once every hour with the butter that has been dissolved in boiling water and lemon juice.

CELERY STUFFING

- 1-1/2 quarts toasted bread cubes (6 cups)
- 1 quart chopped celery and leaves
- 1-1/2 tablespoons leaf sage
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 1/4 cup melted butter
- 1-1/4 cups mushroom soup (10 ounce can)
- 1 cup milk

Combine above ingredients. Blend well. Sprinkle another tablespoon of salt inside turkey **before** stuffing.

BAKED SWEET POTATOES

- 8 medium sized sweet potatoes
- Butter
- Seasonings

Wash potatoes, dry. Rub with fat and pierce with a fork several times to allow steam to escape. Bake with turkey at 325 degrees F., about 1-1/2 hours or until tender. Remove from oven. Make a slash lengthwise and crosswise in top of potato. Press open, add butter and sprinkle with salt.

BUTTERED PEAS AND MUSHROOMS

- 12 — ounce package frozen peas (2 pounds fresh)
- 1/2 teaspoon salt
- 1-1/2 cups boiling water
- 1 cup sliced button mushrooms (4-ounce can)
- 3 tablespoons melted butter
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

Remove frozen peas from gas refrigerator or shell fresh peas. Drop into rapidly boiling water to which 1/2 teaspoon salt has been added. Cook until tender. Add mushrooms just before peas are tender. Drain (saving liquid for gravy). Serve with melted butter and seasonings.

FLUFFY TURNIPS

- 2 pounds yellow turnips
- 1 cup boiling water
- 1/2 teaspoon salt
- 2 tablespoons fat
- 1 tablespoon chopped onion
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon paprika
- 2 eggs

Wash, pare and dice turnips. Cook covered in boiling water to which 1/2 teaspoon salt has been added. Drain, mash over low gas flame. Brown onions in fat, then add turnips, seasonings and beaten egg yolks. Fold in stiffly beaten egg whites. Put in a greased baking dish and bake in the broiler about 2 inches from the flame while turkey is roasting at 325 degrees F., about 30 minutes, or until browned.

RUBY SALAD

2 cups ground raw cranberries
2 cups diced apple
1 cup diced celery
1 cup sugar
Salad greens
1 pint cottage cheese

Combine cranberries, apple, celery and sugar. Chill over night in gas refrigerator. Arrange salad greens on 8 plates. Place 4 tablespoons cottage cheese on each, then garnish outer edge with cranberry mixture.

PUMPKIN PIE

HOT WATER PASTRY

3/4 cup lard
1-1/2 teaspoons salt
1/2 cup boiling water
2-1/2 cups general purpose flour
3/4 teaspoon baking powder

Place lard in a warm bowl, add salt and boiling water and stir with a fork until the lard is dissolved and mixture has a milky appearance. If the room is cool, place the bowl in hot water. Sift flour, measure, add baking powder and sift again. Then add to the dissolved lard and stir until mixture leaves the bowl clean. Chill in gas refrigerator about 1-1/2 hours before using or until pastry has lost its greasiness.

Filling

1-1/2 cups cooked pumpkin
1 cup sifted brown sugar
2 tablespoons molasses
2 teaspoons cinnamon
1 teaspoon ginger
1/2 teaspoon cloves
1/2 teaspoon salt
2 tablespoon melted butter or margarine
3 eggs
1 cup scalded milk
1/2 cup pecan halves or blanched almonds

Combine all above ingredients except nuts. Pour into a 9 inch pastry lined pie plate. Sprinkle nuts over top. Bake at 450 degrees F., about 20 minutes, then reduce to 325 degrees F., and bake 20 minutes longer, or until set.

POULTRY COOKING CHART

POULTRY: May be purchased fully drawn (entrails removed), or undrawn, sometimes called market dressed, (entrails not removed, head and feet on, without feathers). Weight of stuffing equals weight of entrails; if figuring roasting time for undrawn bird use stuffed weight in chart below for time and temperature. When roasting unstuffed birds decrease time 5 minutes per pound. Allow ¾ to 1 pound of poultry (undrawn weight—head and feet on) for each serving. Defrost frozen poultry before cooking.

Poultry	Drawn Weight Pounds	Stuffing Pounds	Total Weight Pounds	Oven Temperature	Approximate Minutes Per Pound	Approximate Cooking Time
Chicken.....	3-5	1	4-6	325° F.	30-40	2 -3 hours
Capon.....	5-7	1-2	6-9	325° F.	20-30	2½-3 hours
Duck.....	3-5	1	4-6	325° F.	20-30	2 -2½ hours
Goose.....	7-9	1½-3	10-12	325° F.	20-25	4 -4½ hours
Turkey.....	6-8	2-3	8-10	325° F.	20-25	3 -3½ hours
Turkey.....	8-10	3	11-13	325° F.	18-20	3½-4 hours
Turkey.....	10-14	3	13-17	300° F.	15-18	4 -4½ hours
Turkey.....	14-18	4	18-22	300° F.	13-15	4½-5½ hours
Turkey.....	20 & Over	5	25	250° F.-.275° F.	10-15	5½-6½ hours
Half Turkey..				325° F.	25-30	

ROAST DUCK

5 pound duck
1 teaspoon salt
1/2 cup orange juice
1/4 cup boiling water

Singe duck over gas flame to remove any hairs. Remove oil bag and clean. Stuff and truss. Place duck breast down in a shallow pan, sprinkle with salt. Roast at 325 degrees F., about 2 hours. Last 1/2 hour of roasting turn breast up. Baste occasionally with combined orange juice and water.

STUFFING

1/2 cup chopped onion
1/2 cup chopped celery
1/4 cup fat
4-1/2 cups soft bread cubes
1-1/2 teaspoons poultry seasoning
1 teaspoon salt
1/2 cup raisins
1 egg
2 tablespoons water

Saute onion and celery in fat until slightly browned. Add bread and toss lightly in hot mixture. Add poultry seasoning, salt and raisins. Beat egg, add cold water, then moisten bread mixture. Sprinkle another 2 teaspoons salt inside duck, then fill with stuffing and fasten with skewers.

ROAST GOOSE

10 pound goose
2 tablespoons salt
1 teaspoon pepper
1/4 cup lemon juice
3/4 cup boiling water

Dress, clean, remove oil bag and stuff the goose. Place goose breast down on the broiler pan so the juices will run down into the breast meat. Sprinkle with salt and pepper. Roast at 325 degrees F. about 4 hours. Drain off excess fat during roasting period. Turn the goose breast up the last hour of roasting so it will brown. *Pierce the skin* several times with a sharp fork to remove excess fat and baste with boiling water and lemon juice every hour.

RAISIN STUFFING

1/2 cup butter or margarine
1/2 cup chopped onions
1/2 cup chopped raw giblets
3 quarts soft pieces of bread
1 tablespoon salt
1/4 teaspoon pepper
2 tablespoons sage
2 tablespoons chopped celery
2 tablespoons chopped parsley
1 cup raisins

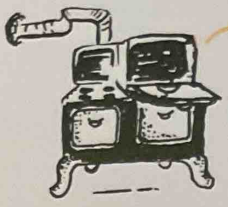
Melt butter and add onion and chopped giblets; simmer until tender. Then add remaining ingredients, except raisins, and heat until bread is light brown. Add raisins. Sprinkle a tablespoon salt inside of goose before stuffing.

BAKED HAM

1 whole or half ham
Whole cloves
1 cup brown sugar

Place the ham fat side up on a rack in open pan. Bake uncovered at 325 degrees F., allowing about 25 minutes per pound for roasting a whole ham and about 30 minutes per pound for half a ham, or until meat thermometer inserted in center of ham registers 160 degrees F. Forty-five minutes before ham is done remove it from oven and if covered with skin, take off all skin except a collar around the shank bone. Cut diagonals across fat to form diamonds. Stick whole cloves in center of diamonds. Moisten brown sugar with some of fat drippings and rub on the ham. Return to the oven to finish baking. During the last 10 minutes turn heat control to 400 degrees F., to brown ham.

Smoked Ham					
Old Style Cure.....	10-12	325° F.	170° F. well done	25-30	5 to 6 hours
Tendered.....	10-15	325° F.	170° F. well done	20-25	4 to 4½ hours
Tendered.....	Over 15	325° F.	170° F. well done	15-20	5 to 6½ hours
Ready to Eat.....	10-12	325° F.		10-15	2 to 2½ hours
Half Ham.....	6-10	325° F.	170° F. well done	25-30	3 to 4½ hours
Picnic Ham with Bone....	5- 6	325° F.	170° F. well done	35-40	3 to 3½ hours
Picnic Ham, Boned.....	4-5	325° F.	170° F. well done	40-45	3 to 3½ hours



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